

Les Grenadines

Domaine d'Ansignan



DOMAINE d'ANSIGNAN

LES GRENADINES

2024

CÔTES CATALANES

PRODUIT DE FRANCE

We decided to create for you this fresh and fruity juice, in our eyes, similar to that from pomegranates.



Appellation: IGP Côtes Catalanes

Vintage: 2024

Alcohol: 11.5%

Grape varieties: 29% Lledor Pellut / 27% Grenache / 23% Carignan / 14% Syrah / 7% Maccabeu

Terroir: Domaine d'Ansignan, from granite-based, dry-fermed hillside vineyards at 900 to 1440+ ft above sea-level.

Vines: Pruned in Goblet and Royat form / Conversion to organic.

Vinification methods: 100% harvested by hand, partial whole-cluster fermentation, native yeasts, unfined / Sulphites added for bottling.

Wine made without added sulphites.

Maturing: In tanks on fine lees until bottling.

Tasting notes:

A light cherry colour.

Aromas of cherry, redcurrant, pomegranate juice and small strawberries.

Fresh and sapid on the palate.

Pairing:

Perfect for drinking on the terrasse, in the sun, warm nights to cool off, or rainy afternoons to bring back the sun...

Recommendations:

Serve between 14 et 16°C

Aging potential: At least 5 years.